

BREAKFAST MENU



Summer 2012

Quinoa & Soya or Sourdough Toast w Condiments
\$5.0

Sour Cherry, Currant & Raisin Toast w Ricotta & Honey
\$6.0

Marinated Feta, Lemon, Avocado & Toast
\$9.0

Macerated Fruit Salad, Mint & Yoghurt
\$8.5

Bircher Muesli, Apricot Compote & Sweet Dukkah
\$8.5

House Toasted Muesli & Honey Yoghurt
\$8.5

French Toast, Summer Berries & Chantilly Cream
\$12.5

Scrambled Eggs, Pancetta, Fontina & Confit Tomato
\$12.5

Smoked Trout, Poached Egg, Avocado & Creme Fraiche
\$16.5

Eggs Benedict; Barkly Grandmother Ham & Truffle Caviar
\$13.5

Eggs Royale; Black Rock Smoked Salmon & Truffle Caviar
\$15.5

Free Range Eggs, House Made Chutney & Sourdough
\$7.0

Toasted Schiacciata
[see menu inside for details]
\$9.50

Basic Sandwich
[see menu inside for details]
\$6.50

WINE BAR MENU

Summer 2012

Buffalo Mozzarella, Heritage Tomato, Fresh Basil
\$14.0

Beetroot, Goats Cheese, Snowpea Tendrils
\$14.0

Provençal Terrine, Cornichons, Fruit Chutney
\$14.0

Moondarra Wagyu Bresaola, Pickled Vegetable Salad
\$14.0

Kingfish Ceviche, Grapefruit, Fennel, Coriander
\$16.0

Braised Lamb Brisket, Peas, Broad Beans, Mint
\$16.0

Lemon Chicken Shanks , Potato & Caper Salad
\$16.0

Charcuterie Selection, Toasted Schiacciata
\$22.0

Fourme d'Ambert 50g
Blue Mould, Cows Milk, Auvergne, France
\$9.0

Cabot Cheddar 50g
18mth Hard, Cows Milk, Vermont, USA
\$9.0

l'Artisan Extravagant 50g
White Mould, Cows Milk, Timboon, Victoria
\$9.0

Tasting Plate of Above Three Cheeses
\$24.0

For Today's Beer & Wine Selection
Please Refer to the Board